

# Recipe Card



## Gluten-Free Quinoa Pizza Bites

### Ingredients:

- 1 Cup Uncooked Quinoa
- 2 Large Eggs
- 1 Cup Chopped Onion
- 1 Cup shredded Mozzarella Cheese
- 2 Teaspoons Minced Garlic
- 1/2 Cup Fresh Basil, Chopped  
(or 2 tablespoons dried)
- 1/2 Cup Cherry Tomatoes, Diced
- 1/2 Teaspoon Salt
- 1 Teaspoon Paprika
- 1 Teaspoon Dried Oregano
- Pizza Sauce for Dipping

### Directions:

1. Place the quinoa and two cups of water in a covered pot. Bring to boil and then simmer for 20 minutes or until quinoa is tender.
2. Preheat oven to 350° F.
3. Mix together all ingredients, except pizza sauce, in a medium mixing bowl.
4. Distribute mixture into a greased mini muffin [2] tin, filling each cup to the top (one heaping tablespoon each), and press down gently to compact.
5. Bake for 15 to 20 minutes. Cool for 10 minutes before removing from the pan. Serve warm with sauce for dipping.

Makes 24 mini muffin bites.